

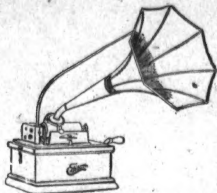
# COLEMAN MINER

AND CARBONDALE ADVOCATE

Volume 3, No. 44.

Coleman Alberta, Friday, October 21, 1910

\$2 00 a Year



Edison Phonographs

A Musical Treat!

FREE LOAN

We ship you a FREE Loan the "Edison Model," Mr. Edison's New Machine, with 6 1/2-minute and 6 1/4-minute records.

We want no money down. All we ask is that you try the machine and let your friends hear it play the wonderful 4-minute records. If, after hearing it, you decide not to keep it, simply return it to us, at our expense, and we charge you nothing for the FREE LOAN.

Call or Write to Us To-day.

Edison Phonographs are sold at the same price all over Canada.

W. Chalmers & Co.

T. W. Davies

Undertaker

Hearse for hire

Phone 125 day or night

COLEMAN ALTA

Grand Union Hotel

ADAM PATTERSON, Manager

Special Attention Paid to

Working Men

Coleman, Alberta

Alex Easton

SUCCESSOR TO

L. SHORN

Baker and

Confectionery

STORE

The place to come for best Bread, Cakes, Confectionery, Fruits and Canned Goods.

This Store will be made the most up-to-date Store of its kind in the Pass.

Ferguson & Co

Secondhand Furniture Stoves

BOUGHT and SOLD

Pacific Block

COLEMAN - Alberta

## Coleman to Water C.P.R. Trains.

Foreman McCune and twenty-five men are at present installing a stand pipe just south of the station. This stand pipe will connect with one of the water mains of the company and will water all locomotives running through Coleman. This means much for Coleman as some of the crews will now remain in Coleman much longer than hitherto.

## LOCALS

Corp. Hall was in town on Tuesday.

Joe Grafton of Fernie was in town this week.

Call at the office of the COLEMAN MINER for well printed job work at special prices next week.

The Board of Works have already given orders for work on 4th St. and work has already commenced.

Kuropatkin a young Russian was killed on Tuesday in the Frank mine. Coroner Pinkney held an inquest on Wednesday.

Mrs. James McKechnie and daughter of Morrissey B. C. are visiting Mr. and Mrs. W. L. Ommette this week.

John Figgart is in the hospital suffering from severe injuries to head and back while working in McGillivray mine.

A Poulin was the successful drawer of the gold watch which was offered at a drawing by W. L. Ommette. The number was 2071.

Mrs. T. W. Davies and son left for Liverpool, England, on Saturday, for an extended trip of three months.

Mr. Wheatcroft is building a large residence north of the C. P. R. track, one mile west of Coleman.

W. J. Bartlett, J. D. S. Barrett and "Chad" Bartlett visited Coleman on Sunday, after taking a pleasant trip around Coleman's boulevards.

The local order of Oddfellows will institute a subordinate lodge in Blairmore, next week. Many Oddfellows are going to Blairmore to assist.

Michel has now two newspapers, the Reporter, the old stand-by and the Michel News, a politico newsdom. From all accounts they are engaged in a withering fire of words.

A large number from Frank made Coleman a visit on Sunday. Among them were Misses Berry, Murphy, and Melbury and Messrs. W. G. McGovern, N. A. Martin, J. A. Naylor, A. Moore and H. C. Moore.

A large number of H. G. Goodeve's friends have requested Mr. Goodeve to exhibit his prize in his store window.

Charlotte Easton won the gold brooch, donated by the committee for selling the greatest number of tickets.

Clark's moving picture show was well attended last Saturday night. The singing of the solos by Master Thomas Crawford was much appreciated. The last act, that of the Cowboys and Indians brought forth rounds of applause. Mr. Clark will show again tomorrow night.

## Special Meeting of Council Receive Report of Committee and Auditor Meet Deputation from Moral Reform League.

A special meeting of the Coleman Town Council was held in the council chamber on Monday evening at 8 p.m. There were present Mayor Cameron and Councillors Clark, Holmes, James, McDonald and Shone.

The Mayor, after calling the meeting to order, stated that the report of the several committees would be received and discussed. The committee of Messrs. Shone, Clark and James which were to seek applications for the position of chief constable, reported that advertisements were now in four papers. They also reported in favor of one official holding the position of chief constable, sec-treasury, sanitary inspector, etc.

Councillor McDonald strenuously objected to this, as he believed that one man could not safeguard the interests of Coleman as well as two, especially when the office of sec-treas was made a separate one.

Mayor Cameron addressed the council after Councillor James took the chair. He stated that the sec-treas, would have to hold bonds with a guarantee company and that it would be safer to have that man a separate official from the chief of police. It may be hard to get a man to fill the whole bill.

It was moved by Councillor Shone and seconded by Councillor Clark, that the three offices be consolidated into one. Yeas, Shone, James, Clark, Holmes, Nay, McDonald. Motion carried.

The Board of Works committee reported that they had met on Tuesday and gone over much ground. Chairman James found it would be expensive to improve 4th St. He stated that 3rd St. should be filled in and cleaned off. The committee suggested that an engineer be engaged to estimate the cost and take levels of improvements on these Sts. A bridge was suggested to be built close to the hospital, and a bridge should be put in over the creek at the end of Western Ave. in West Coleman.

A cinder trail between Coleman and West Coleman was also suggested. It was found a culvert must be built on 4th St., as this street must be kept open.

At this juncture, a deputation from the Moral Reform League, composed of Messrs. Davies and Holmes was introduced to the Mayor and council.

Mr. Davies first addressed the council. He asked for the council's assistance and influence in opposing a wholesale license and in stopping the delivery of liquor from Blairmore.

E. Holmes followed on similar lines. He gave six reasons why the council should oppose a wholesale license.

After the speakers of the deputation had finished, the Mayor called on the council for their opinions.

Councillor Clark stated that while he voiced their sentiments and realized what they meant, the council must look at the question from a business as well

as a moral point of view. Much money left Coleman by the present system of peddling and a wholesale license would stop this and be a step in a higher direction.

Councillor Holmes thought the council should stop the peddling and oppose a license.

Councillor McDonald was also strongly in favor of opposing wholesale license and peddling of beer.

Councillor Shone suggested that the Mayor obtain advice from the Deputy Attorney-General.

Councillor James thought that the picture of Coleman was not painted too dark. He believed he represented the people both morally and financially, and probably more morally. He stated that the council was in honor bound to oppose a liquor license. The council was stirred when he uttered these words "Let business go to the dogs, look out for the moral welfare of the people."

Mayor Cameron summed up the evidence in a logical manner. One question stood out "What is best for the moral interest of the community. We cannot go ahead of public opinion. If evil exists, we must cut off as much as we can. Still, however, the council is entirely helpless in the matter. He would write and seek the Attorney-General's advice, and also ask the council to appoint a license inspector.

It was moved by Councillor James and seconded by Councillor Holmes that the Mayor obtain legal advice regarding the wholesale liquor law and also how much the town can tax license holders. Carried.

Auditor Ross reported on the year's audit and this was received. A vote of thanks was tendered Mr. Ross. The balance sheet is as follows:

BALANCE SHEET	
ASSETS	
Cash in E. T. Bank, per book	\$3 49
Less checks outstanding	44 49
	\$30 00
Unpaid taxes for current year	\$913 23
Arrears from 1909	184 77
	\$1098 00
Total available Assets	\$3236 00
Bal. representing shortage of current assets to meet existing liabilities	1413 18
	\$1822 82
LIABILITIES	
Current Accounts	\$17 80
Street, light and water	75 00
Official salaries per schedule A	183 60
Interest accrued on debts	36 05
Open accounts payable per schedule B	890 08
	\$1092 53
Note to E. T. Bank, due Nov. 7	450 00
International Coal & Coke Co.	
Balance owing on lots 3, 4, 5, block 30	200 00
Interest accrued	6 05
	206 05
Debentures per schedule C	\$250 00
	\$1608 18

## Whist Drive a Complete Success.

The "Whist drive" and dance given by the friends and admirers of the Coleman band, proved an unqualified success. The ladies and Mr. G. Benson are especially to be congratulated on the splendid evening.

The ladies' prize, a toilet set, was won by Mrs. Madison.

The gentlemen's first prize was won by Mr. W. Pearson.

The ladies' booby prize was won by Mrs. H. Clark.

The gentlemen's booby prize was won by Mr. H. G. Goodeve.

An inspection of the balance sheet prepared by the auditor reveals the town in a favorable financial position. The Town property is valued at \$6645.00 against which there stands a net indebtedness of \$1413.18. That part of the liabilities to be met this year consist of the current accounts and a note to the E. T. Bank, a total of \$2143.53. To meet these obligations there are available assets of \$3236.00 being \$1093.57 more than is necessary for that purpose.

The Debentures amount to \$2300.00 and mature at the rate of \$300.00 per annum. As the assessment in Coleman is \$424.000.00, it would seem that at tax levy of 1 mill on the dollar would provide a sinking fund more than sufficient for the retirement of the debentures as they become due.

It was moved by Councillor Shone and seconded by Councillor Clark that the report of the Board of Works be adopted. Carried.

The committee on fire and light reported. They gave a concise list of the Fire Chief's duties and recommended that he be paid \$100.00 per annum. The report was received and referred back for fuller data.

A municipal ordinance was ordered for each member. It was moved by Councillor Shone and seconded by Councillor McDonald that the board of works get an extra hydrant and two 100 candle power lights for 6th St. Carried.

At a meeting of the congregation of St. Alban's church, a hearty vote of thanks was ably moved by R. B. Buchanan. The members of the congregation regret very much the departure of their rector, Rev. W. McMorine.

## THE LIQUOR LICENSE ORDINANCE

### Application for a New Wholesale License

Application has been made by the Coleman Liquor Co., Ltd. for a new wholesale liquor license in respect to the premises to be erected, according to plans and specifications filed in the Department of the Attorney General on lot 6, in block 3, Coleman, Alberta.

This application will be considered by the Board of License Commissioners at a meeting to be held at Coleman on Wednesday, November 2nd, 1910 at 10 o'clock A. M.

Dated at Edmonton this 25th day of September, 1910. A. Y. BLAIR, Acting Deputy Attorney General

## Cabinet Bowling Alley

The American Box Ball Alleys are in First Class working order now.

We are putting on a special for those who wish to learn and enjoy the game:

From 1.30 to 5.30 p.m., the alleys may be rented by any club or persons for the sum of \$3.00.

his Offer extends till Sept. 15th Those Alleys may be made strictly private for any person

## Cabinet Cigar Store

and Barber Shop  
M. E. Graham, Prop.



## Her Perplexing Question

Shall she choose a ring, locket, chain? W. invites all pleased jewelry buyers to come in and view splendid

## New Jewelry Stock

Filled with surprises in beauty, design and price. We replenished this stock by taking advantage of a rare chance to secure a suitable stock at middle-of-the-season's prices. Buying now means beating bank interest. Jeweled rings, stick pins, brooches, high-grade watches, our guarantee with every sale.

Alex. Cameron's  
Watchmaker, Optician

## E. Disney

Contractor and Builder

Brick, Lime, Hard Wall  
Plaster, Coast Flooring,  
Mouldings, Doors and  
Windows always on  
hand.

## Lumber of all Kinds

## Coleman Hotel

W. H. Murr  
Proprietor



The First Class Hotel of the Pass

Steam Heated. Sample Rooms  
connection.

Rates, \$2.50 per day.







# ENTREE

## One Night's Spring Dinner

IT is well to preface the word by the adjective "simple." It stands to the timid housewife as a finger-post inscribed, "No danger."

Our manual of kitchen French defines "entree" as "A small meat dish served between courses at dinner." Our forefathers called it "a side dish," in a day when meats were carved by the master at the foot of the table, and two rows of vegetables and side dishes led the eye and imagination to another leading dish—usually of meat—at the head of the board.

My grandmother told me of a still earlier day when meat, vegetables and pudding were all set upon the table at the same time. On the highest of holidays the side dishes were scalloped oysters and chicken pie. Croquettes, patés, roulades and vol-au-vents were as far in the distant future as the magnetic telegraph and trolley car. A ragout was a "stew," and a "mince" just plain "hash."

Our topic today is the simple entree, often rather otherwise economical way of utilizing a left-over, or several left-overs, from a former meal. The housekeeper, enlightened by the explanation, cavil at the foreign name, I leave it to her to invent a better.

A young housewife, whose mother has been her teacher in cookery and the general management of the home, told me, laughingly, yesterday, of the naive admiration of her cook, when instructed what use to make of the contents of refrigerator and pantry, brought out for the mistress' inspection after breakfast. "There were a pound or so of cold roast veal, a couple of stewed tomatoes, the same quantity of cold peas, half as much boiled rice, perhaps a couple of lima beans and half a head of lettuce that had not been used in making last night's salad."

### A LESSON IN ECONOMY

The housewife of today told how the veal, minced and blended with the rice, seasoned well and moistened with a little stock, would appear with honor as croquettes; how the tomatoes, well strained, slightly thickened with a little flour rolled in butter, would be passed as sauce with the croquettes, while the morning's cold peas, well drained, wrought into a tempting macédoine salad by the addition of mayonnaise dressing. "And as there will be but two of us to luncheon today," she said, "I will be a few potatoes. The crumblers heated and pass with cheese sauce, with the macédoine. I poured out the tea from the leaves while we were at breakfast, not to let the garbage pile up standing on the table. We will ice it for luncheon. And for dessert there is a dish of fruit on the sideboard. We shall do famously."

Then up spoke the amazed maid: "It was not my duty to clean up the kitchen whatever could be done with the scraps! If you had told me to do this I should have put the cold and warmed up little bits of vegetable separate and sent them in three saucers. As for the rice, that would have gone into the garbage pail, I guess. 'Twas too little to do anything else with."

### NOTHING TOO SMALL

"Of course," commented my friend, "I improved the occasion by saying that no left-over was ever too small to be used, but I doubt if she took in the lesson. The price of economical living is eternal vigilance on the part of the mistress (or cook), but I beg to differ in the making of a good cook and in the ability to leave 'entree' in a new light to her. She has lived with one rich family for five years. I suppose it made no difference, for her former 'madam' how many 'dr' went into the garbage pail!"

"I want to warrant that the husband of her madam let not so much as a postage stamp go into the office wastebasket," I rejoined. "Will the rank and file of women ever learn and practice business methods?"

"If I have somewhat too persistently been stringing you along, I am driven to it by the ceaseless clamor of the reformers for rights and responsibilities for which they contend we are able and ready."

Regarding to our simple entree, I observe that it is not my purpose to treat



soup in cups, mantled by whipped cream. Next, we had slipped herpped accompanied by delicious stuffed potatoes. Then came a cheese soufflé that was a miracle of flavor and fluffiness accompanied by tomato sauce, cucumber salad followed with crackers and cheese. Hummed the cream and cake, with food (the little housewife) completed the menu. The table was splendidly laid and a great bowl of roses held the place of honor in the center.

"The little housewife is the daughter of my dear friend, and I had a brief confidential chat with her after the rest of the party had gone. 'We live simply at all times,' she said, 'frankly. 'Harry' has his way to make in the world, and we are paying for this little lodge in the wilderness that he promises health and happiness to our boys. I did mean, however, to give you a more luxurious repast than what you saw today.' That luckless butler promised to bring me in at 6 o'clock this morning a dozen small chops and a pair of broiling chickens. When he telephoned from a house five miles away that he could not get here before 4

o'clock my heart sank woefully. I could do nothing but content myself with my excellent housewife by the manner in which she met the mishap. And I laid away the tale for the very occasion upon which I am now using it. Had her mother's teaching not embraced an art of turning up entrees, her luncheon would have been a stretched failure instead of the inevitable repast all of us acknowledged it to be.

I thought, and I said, that she proved her breeding, her good sense and her excellent housewifery by the manner in which she met the mishap. And I laid away the tale for the very occasion upon which I am now using it. Had her mother's teaching not embraced an art of turning up entrees, her luncheon would have been a stretched failure instead of the inevitable repast all of us acknowledged it to be.

Make a roux of two tablespoonfuls of butter and the same of flour, cooked to

gether to a smooth cream. This done, add a couple of milk into which you have stirred a bit of baking soda to prevent curdling. A bit the size of a green pea is enough. Stir gently until thoroughly incorporated with the roux, then add gradually eight tablespoonfuls of grated dry cheese, a liberal pinch of paprika and half a teaspoonful of salt. Have at hand three eggs, whites and yolks beaten separately. Lift the sauce-pan containing the cheese mixture from the range to the table and stir in slowly

bit of soda, a tablespoonful of butter, as much salt as will lie upon a dime, and half as much paprika. When it heats, stir in five tablespoonfuls of dry cheese, grated fine—Parmesan is the best, if you have it. Arrange in a covered baker and set in a quick oven for five minutes. Uncover and brown lightly and very quickly.

Heat two cups of milk to scalding, adding a bit of baking soda. Have ready five eggs beaten very light, with

the beaten yolks, then fold in lightly the stiffened whites. Pour into a buttered and heated dish and bake, covered, ten minutes. Turn increase the heat and uncover. It should puff high and be of a golden russet color. Send at once to the table, and have hot plates ready for it. It falls quickly.

Cut stale bread into slices over an inch thick, and pare off the crust. With a cake cutter, press hard upon each slice, taking care not to have the edges ragged. The cutter should be larger than those used for cookies. With a rolling pin, roll each slice to the thickness of one-eighth of an inch, and dig out the crumb, leaving enough to make a bottom for the "cup." Butter the rounds inside and out and set in the oven to dry. When they begin to color mix with a little milk.

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Stir

# Canadian Coal Consolidated Co., Limited

Miners and Shippers of bituminous Coal Three grades, Screened, Mine Run and Slack

## Frank Alberta

### COLEMAN MINER

T. B. BRANDON &amp; H. J. WRIGHT

Proprietors.

Subscription \$2.00 per Year in Advance

Advertising Rates on application

T. B. BRANDON Editor

Coleman, Friday, October 21, 1910

### LIQUOR LEGISLATION

In order that the ratepayers of Coleman will not be misled by sundry statements of the more advanced moral reformers the MINER wishes to state plainly that no town council can legislate out of existence any provincial wholesale license, or in any way impede the granting of such. It is true there is a legitimate procedure to follow when presenting a remonstrance properly signed by an adequate number of property owners.

We are to-day face to face with a traffic that enriches a man who lives in another town. We are face to face with its accumulating carousing tendencies. There are aggravated by a supply, only to plentiful, when a certain conveyance visits our homes. The pathway is strewn with the effect of a wholesale debauch.

The point for the moral reformers to remember and that clearly is, that they cannot hope to obliterate with one stroke, the liquor question. It is obvious that a wholesale license under our councils supervision is a step nearer the mark. There is also no doubt, one applicant for a wholesale license who will not further seek it if the called peddling of beer from another town is stopped. When eighty five per cent of the property owners sign an application for a wholesale license, there is something more than sentiment behind it. We know we are being blind, we know the result of beer peddling, it is up to the property owners of Coleman to assert their rights and place the liquor question on a sound sane basis.

By stopping the peddling of beer or supervising closely a new wholesale license we raise another notch.

The moral reformers must remember that if they desire legislation prohibiting all wholesale houses then the ordinance would undoubtedly extend the limit of the retailer.

So far as wholesale right and privileges are concerned, these houses have a perfect right to solicit business anywhere in the province of Alberta, either by wagon or railroad. According to law they can have an agent to represent them to solicit business. In delivering by railway carriage or wagon it is necessary for the agent to have individual orders from each person or persons covering the amount shipped to each individual. Under the Act they cannot peddle from door to door without first obtaining order for goods.

To remedy the so-called peddling it will require legislation to not allow a representative to solicit from anyone except license holders, then if this were done the government would require to extend powers of the hotelkeeper. But then they should be limited to quantity as

they are in the province of British Columbia. There a man may obtain in the wholesale house twelve quart bottles of spirit, or two gallons of spirit in draught and 2 dozen bottles of beer, none to be consumed on premises.

The question requires more thought than is shown by certain flimsy irresponsible remarks, men who never weigh any matter, give to it. You cannot legislate for the common good unless you legislate in a spirit of fairness to all both the majority and minority.

### NOTE AND COMMENT

Coleman's first civic day is appropriately set for Thanksgiving Day. Towns are not made in a day. Everyone should turn out and honor the day and town.

It will be easier for Council or James to represent twenty one million people than it will be to explain to the business men why their business should go to the dogs.

Councillor Clark does not mince words. He showed clearly how to get the peddling of liquor stopped and thereby lessen the evil. Taking a bull by the horns only infuriates him. You might lead him but you can never coerce him.

Councillor Shone believes in living up to his name. The hill henceforth will be illuminated with shining lights both municipally and electrically.

The provincial assembly meets in November. We hope Mr. O'Brien obtains aid for the road around the bluff.

The audit of the towns books by Mr. Ross is both exhaustive and lucid. The town has a large surplus over current accounts.

Mr. H. Gate is certainly entitled to the chief Constables position. He has worked hard and long at a minimum salary and is well recommended by the old council as a public official.

Is it business to combine the offices of Chief Constable and treasurer?

### Board of Trade Meets

The regular meeting of the Board of Trade was held on Thursday night. Members present were Pres. Quimette and Messrs. Manly, Goodeve, Willmott, Janostak, Davies and Brandon. H. Gate was secretary pro tem. The only matters of importance discussed were the lack of freight track facilities which H. G. Goodeve will inspect and a proposed meeting of the Prairie and Pass Improvement association. L. A. Manly is endeavoring to have this association bring railroad legislation before the Legislature.

W. J. Pennel and A. Mills photographers, are in town at present. They are taking general views of Coleman and many of the principal business houses and public buildings.

### NOTICE

As my wife has left my house without cause, I will thereafter not be responsible for any debt incurred by her.

H. ALAUBER.

### Decorate Your Buildings on Thanksgiving Day

A meeting of the Celebration Committee was held last evening and full preparations have been made for the celebration on Thanksgiving Day, October 31st, 1910 and it is to be hoped that all citizens will enter into the spirit and decorate their buildings for the occasion.

### New Butcher Shop

R. Sherwood has opened up a butcher shop on Second St. just east of the Co-operative store. Mr. Sherwood has bought 50 head of cattle and will in future always supply Colemanites with fresh Coleman beef.

### E. Morino Banqueted.

E. Morino was honored by the Fraternal Order of Eagles last Saturday night. He was given a banquet and also a handsome gold watch. Over one hundred and twenty members and friends attended. A splendid program was rendered.

### A Pioneer of the Pass Dead

Mr. C. Gardner, an old timer in the Pass, was killed on the Sabbath at a coal property 60 miles up the Elk river from Michel.

Mrs. Gardner was with her husband. She has come out with the body. The funeral will take place in Blairmore, and service will be held in the Mission hall, on Thursday, on arrival of the local. Rev. T. M. Murray will officiate.

Mrs. Gardner's many friends feel keenly for her in her great sorrow.

The W. A. of St. Alban's church are holding an afternoon tea to-morrow (Saturday) from 3 to 6 p.m., at the residence of Mrs. R. B. Buchanan. This will be held for the benefit of St. Alban's. Everyone is invited.

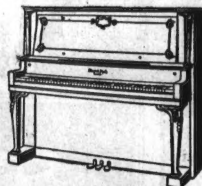
## CLEARANCE SALE

OF USED

## Pianos, Organs and Phonographs

NOW IS THE TIME TO BUY

Having ordered our stock of pianos and organs for the winter trade we must find room for them and to do so will have to sacrifice all of the Pianos, Organs and Phonographs that have accumulated. Some of these have only been used a few months. Some have only been used at concerts and by music teachers and are as good as new. Write us at once and get full particulars.



### PIANOS

We have a large number of used pianos all polished to look like new and all guaranteed. Space will not allow us to give particulars here but will say that some of these are as good as new and when new cost as high as \$600.00 and we are selling them now as low as \$275.00. Sold on easy terms.



### ORGANS

Of these we have a large stock. Every style, size and price ranging from the big church organ to the smallest house organ at \$25.00 and sold on small weekly terms. Also a number of small church organs for small churches. All of these organs are sold on very easy terms. Write today for particulars.



### Gramophones

Everyone should own a Gramophone and soon everyone will own one. We have a very large assortment and they also are sold on easy monthly payments. The prices of these range from \$15.00 to \$100.00. Write for catalogue and also for records we do a large mail order business in records. Write at once.

## Mason & Risch

PIANO CO.

710 Centre Street, CALGARY

## COLEMAN REALTY CO.

FOR SALE—1 Lot and House on Third street. 4 rooms and Pantry.

2 Lots and Houses in West additions. Price \$800 Cash.

1 Lot and 2 Houses Sixth St. will Rent for \$35.00 per month. \$900 down, Balance terms or \$1200 cash.

1 Lot and Building in West Addition

Price \$1200. Half Cash Balance terms

### Synopsis of Canadian North-West Mining Regulations

**COAL**—Coal mining rights may be leased for, twenty-one years renewable, at an annual rental of \$1 an acre. Not more than 2,500 acres can be leased to one applicant. Royalty five cents per ton. The coal mining rights under 2,500 acres may also be reserved for a period of two years for prospecting purposes. Fee \$100.00. An expenditure of at least \$1 an acre must be made by recognized methods of prospecting each year.

**QUARTZ**—A person eighteen years of age and over, having made a discovery racy locate a claim 1,500 feet by 1,500. Fee, \$5. At least \$100.00 must be expended on the claim each year, or paid to the Mining Recorder. When \$500.00 has been expended or paid, and other requirements complied with, the claim may be purchased at \$1 an acre.

**PLACER MINING CLAIMS** are 500 feet long and from 1,000 to 2,000 feet wide. Entry fee, \$5. Not less than \$100.00 must be expended in development work each year.

**DREDGING**—Two leases of five miles each of a river may be issued to one applicant for a term of 30 years. Rental, \$10.00 a mile per annum. Royalty, 21 per cent, after the output exceeds \$10,000.

W. W. COBY,

Deputy of the Minister of the Interior

### Cabinet Minister Here

Hon. Thomas Taylor, Minister of Public Works in the McBride government, was in Coleman this week. Mr. Taylor is making an inspection of all government roads as far as the Crow's Nest Pass. Next year the trunk line will be completed as far west as Creston.

A bridge across the Kootenay at Wardner will also be built. Mr. Taylor made a tour of inspection over the International works and town and complimented Mayor Cameron on Coleman's fine school building and park.

### NOTICE

The Mayor and Corporation of Coleman, Alberta, invite applications from suitable candidates for the position of Town Constable, which duty will be combined with that of Sanitary Inspector and Clerk-Treasurer to the council.

Applications with qualifications, etc., to be forwarded not later than 31st October, to

SAM BRONK, Chairman  
H. JAMES, H. W. CLARK,  
Watch Committee.

A new lot of Furniture at the Mercantile.

## SUBSCRIBE For The MINER



## LOCALS

Get your hosiery at the Mercantile Co.

H. E. Lyon returned to Blairmore from Ottawa after a very successful trip.

The newest things in Misses coats just in at the Mercantile Co's.

If you are not satisfied with your mail order shopping—Try the Mercantile Co.

For Sale—A complete set of household furniture, at reduced prices. Apply to Rev. W. MacMorine.

Is your church or society in need of funds? Pass the hat to the mail order house you are trading with and hear the money jingle.

Don't fail, but come and get a beautiful set of artificial teeth that will last you 25 years at half price at Dr. Henderson, at Bridgford's store.

Rev. A. J. Langlois, Blairmore, was in Coleman on Wednesday. He visited a number of French speaking families, and held service in French in the Institutional church that evening.

Mr. Glendenning and Miss Glendenning arrived from Engon Tuesday evening and are staying with their son, J. Glendenning and their daughter, Mrs. D. Hislop.

The special evangelistic meetings in the Institutional church will continue next week. The Missioners leave for Trail, B. C. on Friday the 28th inst.

Dr. Henderson, expert dentist, will be at Coleman this trip two weeks, from Oct. 24 to Nov. 8. All kinds of dental work half price only. This means first class work. You positively save 50 per cent. and a perfect fit and first class work is guaranteed.

Rev. Dr. Shearer, secretary Social and Moral Reform and Evangelism for Presbyterian church is also expected. These well known speakers will address the services on Sabbath and on Monday evening in Institutional church. These meetings are to follow up work done in campaign.

The choir of St. Alban's church is exceptionally strong and another anthem will be rendered on Sunday evening under the direction of Professor Crawford. It is hoped that the attendance of the members of the church will continue to grow, even although the rector is leaving.

### NEW SAWMILL

George and Fred Pelletier have commenced building a sawmill three miles south-east of Coleman. Eighteen thousand will be expended and a crew of twenty-five will be employed.

### Improving Rink.

F. G. Graham, in anticipation of having a good skating season, is having the rink lobbies and fences repaired. Several men have been busy during the week.

### THE LIQUOR LICENSE ORDINANCE

Application for a New Wholesale License

Application has been made by William Evans for a new wholesale liquor license in respect to premises situated on lot 4, Block 5, Coleman, Alberta.

This application will be considered the Board of License Commissioners at a meeting to be held at Coleman, on Wednesday, November 2nd, 1910 at 10 o'clock A. M.

Dated at Edmonton this 27th day of September, 1910.

A. Y. BLAIR,  
Acting Deputy Attorney General

## Heating Stoves

We have now in Stock a full line of Heating Stoves and at Prices to Suit All.

### SEE OUR DISPLAY

Remember we deliver to any station within 50 miles

of Coleman. PRICES ON APPLICATION

**H. G. GOODEVE CO. Limited**

HARDWARE

FURNITURE

## Town Lots

### Houses and Lots for Sale

in the cleanest and best town in  
The Crow's Nest Pass

### High Grade Steam and coking coal

We manufacture The Finest Coke

Correspondence solicited at the  
Head office, Coleman

**International Coal & Coke Co. Limited**



R. R. WEBB



CARPENTER AND BUILDER

First class work done at reasonable prices.

F. GAINIEY

P.O. Box 142

SEALED TENDERS addressed to the undersigned, and endorsed "Tender for Armoury at High River, Alta." will be received at this office until 4.00 P. M., on Wednesday, November 2, 1910, for the construction of an Armoury at High River, Alta.

Plans and specifications to be seen at this Department, on application to W. Somerton, Esq., High River, Alta, and at the office of J. J. O'Garra, Architect, Calgary, Alta.

Tenders will not be considered unless made upon, and in accordance with the conditions contained in forms furnished by Department.

Each tender must be accompanied by an accepted cheque on a chartered bank, payable to the order of the Honourable the Minister of Public Works, equal to ten per cent (10 p.c.) of the amount of the tender.

By order,  
R. C. DESROCHERS,  
Asst. Secretary,  
Department of Public Works,  
Ottawa, October 18, 1910.

### FOR THE Best Meats

Of all kinds

Don't fail to patronise the

**41 Market  
Company**

Head Office:  
Pincher Creek, Alberta



### The Man With A Millstone About His Neck

The millstone is *lack of special training*. It holds one man down to hard work and small wages while others, properly trained, go ahead. But every man and woman who is laboring under such a burden can easily rise to a better position and increased earnings and can find out how for the asking.

To find out how, simply write the I. C. S., stating the position you wish to gain. In return, an institution with 17 years of successful experience in training thousands of others for advancement will tell you how it can fit YOU for a better-paying position. No risk to run. No books to buy. *Isn't such a chance for advancement worth this much to you?*

INTERNATIONAL  
CORRESPONDENCE SCHOOLS

Box 30

Fernie B.C.

## SPECIALS

# The BIG FOUR

### Special No. 1

## Dress Goods

1 Piece Black Panama, 52 ins. wide, reg. 80c now 50c.

2 " All Wool Tweed Suitings, 54in. " \$1.50 " 75c.

1 " Tartan Dress Goods, 38ins. " 35c " 20c.

### Special No. 2

## CLOTHING

50 Pairs Men's Wool Tweed Pants

Per pair \$1.50

### Special No. 3

## BOOTS

60 Pairs Men's Box Calf Boots

Leather Lined—Viscolized Soles

Good value \$5.50. Now \$4.50 a pair

### Special No: 4

## COTTON GOODS

500 Yards White Cotton, 35ins. wide, finished soft, ready for the Needle

You cannot match it for less than 15c  
Our price while the sale last 10c. a yard.

**W. L. Ouimette**  
General Merchant







**RAILROAD SYSTEM**

# Fares To

## EASTERN CANADA, NEW YORK AND BOSTON

Will be on sale daily until Sept. 30th.

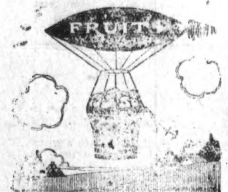
Via ST. PAUL, MINNEAPOLIS OR  
DULUTH, CHICAGO AND  
GRAND TRUNK RY.  
or Via  
PORT ARTHUR, NORTHERN  
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Stop over privileges.  
Free side trips.  
For ticket reservations, time tables  
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**A. E. DUFF, General Agent Passenger  
Department.**  
Phone 100, 305 Fourth Ave. Winnipeg



**P. Burns & Co**  
Limited  
Choicest

"Emperor" Hams & Bacon  
"Shamrock Leaf" Lard.  
Poultry  
Fish  
Eggs  
Provincial Gov. Creamery  
Butter.  
— Give us a trial —

**The Palm**



**PEACHES  
RUNES**

**\$1.00 box**

For a Few Days Only

If you want a snap, why  
not take it when offered.

**W. Bridgford**

**DRAY LINE**

We wish to inform the people of Coleman that we are prepared to do all kinds of draying at the shortest notice. We have some of the best horses in the country and other equipment is strictly first-class.

We solicit your patronage and guarantee satisfaction

**Villeneuve**  
Proprietor

**Phone 106**

CALLS UP

**West End Livery**

Where you get the best turnout  
in the Town

Wood always on hand

Contract and Heavy Team work  
a specialty

**J. B. MILLER**

If you can't get  
what you want  
in Coleman

A phone order to either Frank or  
Blairmore will buy goods by the next  
train. Coleman people know the extent  
of our stock. "Nuff said"

**S. J. WATSON**  
Druggist and Stationer

Medical Supplies. Present Souvenirs

**McENZIE, McDONALD & WATT**  
Advocates, Notaries, Etc.

Office, Macleod. Branch at Clearwater

W. TO LOAN ON FARM PROPERTY

M. Enzie, J. W. McDonald, J. E. Watt

**J. & P. Pisony**  
Butchers

Good quality of Meat, Fish,  
Eggs always in stock.

Prompt and courteous attention  
always assured.

Main Street, Coleman



Summit Lodge, No. 30  
A. F. and A. M., G. R. A.  
meets first Thursday in  
each month at 7 p.m. in the  
Masonic hall. All visiting  
brethren made welcome.  
J. C. Macdonald, W.M. A. M. Morrison, Sec.



Coleman Lodge, No. 24 meets every Monday  
at 8 p.m. Visiting brethren welcome.  
C. F. Dwyer, N.G. J. McKay, Sec.



Knights of Pythias, Castle  
Hall, Sentinel Lodge  
No. 25  
Meets every 1st and 3rd  
Saturday in I.O.O.F. hall  
Visitors welcome  
C.C. E. T. Parr  
R. H. R. D. Davis



Daughters of Rebekah  
Victoria Lodge No. 7  
Meets in I. O. O. F.  
Hall every 1st and 3rd  
Tuesday.  
Visitors cordially invited.  
Mrs. J. Stafford, N.G.  
Mrs. T. W. Davies, Secy.

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